

TANG'S MENU

BURGER 135.-

Juicy beef in brioche bun with melted cheddar, crisp salad, tomato, onion, ketchup and mayonnaise. Served with a pickle, rustic cut potato fries, samphire and spicy tomato relish on the side

VEGAN BURGER 135.-

Handmade veggie patty in toasted spinach and matcha bun with crisp salad, tomato, onion, ketchup and vegan mayonnaise. Served with a pickle, rustic cut potato fries, samphire and spicy tomato relish on the side

FISH & CHIPS 125.-

Beer battered market fish and rustic cut potato fries with seaweed and vinegar dust, French style celeriac remoulade and samphire

OPEN SANDWICH PLATTER BUILD-IT-YOURSELF,

3 PIECES 165.-

- Shrimp and egg salad with seaweed
- Chicken salad with crispy skin and asparagus
- Roast beef with horseradish cream and crispy onions

Served with bread, butter and love
With our seasonal trifle + 40.-

OCTOPUS ON THE ROCKS 135.-

Octopus braised in garlic, chili and kelp served with black ink aioli, anchovy 'sand', potatoes, capers, various sea weeds and 'beach foam'

FISH CAKES 100.-

Classic handmade Danish salmon fish cakes, seaweed salad and remoulade, served with rye bread or rustic cut potato fries

OF THE SEASON

A celebration of the season - forever rotating and changing.
Please view the current season's offering and price displayed on the board by the counter

TANG'S GARDEN 85.-

A blend of grains, cabbage, radish, cherry tomatoes, marinated and fresh seaweed and seasonal, fresh and pickled greens with a seaweed and mustard dressing

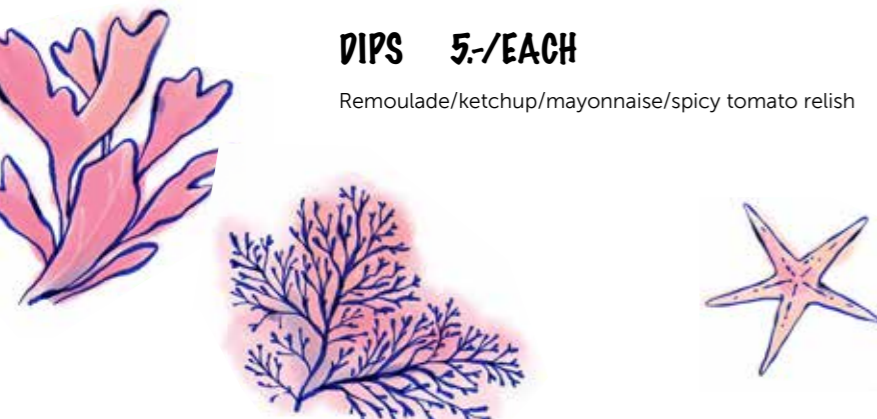
- With hot smoked Icelandic salmon +40.-
- With hand peeled shrimps +40.-

FRIES SMALL 25.- LARGE 40.-

Rustic cut potato fries with samphire

DIPS 5.-/EACH

Remoulade/ketchup/mayonnaise/spicy tomato relish



@TANGBISTROOGCAFE

SMALL SWEET THINGS

RHUBARB TRIFLE 60.-

Layered rhubarb compote, rhubarb jelly and white chocolate cream with sweet biscuit crumble, rhubarb caramel foam and pop rocks

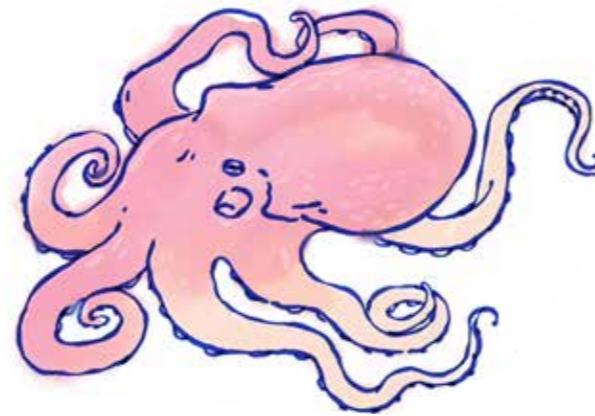
FRESH BAKED CROISSANT 20.-

BREAD ROLL WITH CHEESE AND JAM 30.-

Warm and toasty pumpkin seed bun served with gouda, jam and butter

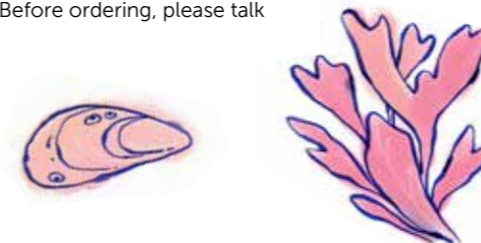
CAKES 35.-

Please view today's selection displayed on the sign by the counter



In line with The National Aquarium Denmark's role as an ambassador for the environment, the fish and seafood served in TANG is caught responsibly and certified in accordance to standards for sustainable fisheries or comes from sustainable mariculture with no use of antibiotics and GMO or is caught in creels, which protects the marine environment.

FOOD ALLERGIES & INTOLERANCES Before ordering, please talk to our staff about your requirements.



DRINKS



HOT DRINKS

Black coffee	30.-
French press	30.-
Espresso / Double espresso	25.- / 30.-
Cappuccino	35.-
Latte	35.-
Cortado	35.-
Hot cocoa with whipped cream, organic	35.-
Hot elderflower drink	38.-
Tea	30.-

(Earl Grey / White peach / Green mint / White honey & lemon / Green ginger & orange)

Our coffee drinks are made with whole milk. If you prefer skimmed milk, just ask.

COLD DRINKS

Soda	32.-
(Coca Cola / Coca Cola Zero / Orange)	
Juice from the Danish Island of Bornholm	35.-
(Rhubarb / Elderflower / Apple)	
Still water	20.-
Sparkling water with or without lemon	25.-

Beer

Carlsberg Pilsner 0,4L	55.-
Tuborg Classic 0,4L	55.-
Tangs Choice 0,4L	55-65.-

WINE

Bubbles	Glass/Bottle
Cava Brut Reserva, Segura Viudas	60.- / 285.-
White	
Heraclio Macabeo Sauvignon Blanc, Spain, organic	55.- / 225.-
Père et Fils Sauvignon Blanc, Languedoc	300.-
Rosé	
Pont Neuf Rosé, France	55.- / 225.-
Red	
Estancia del Silencio Monastrell, Spain, organic	55.- / 225.-
Carlos Serres Old Vines Tempranillo, Rioja Spain	300.-

